INDIVIDUAL COMPETITOR
CONDITIONS OF PARTICIPATION

CONDITIONS OF PARTICIPATION BASED ON THE ACF CULINARY
COMPETITION MANUAL

**Category A - Cooking, Professional, Individual**
Competitors are required to display their choice of one of Category A.
- Cold buffet platter of meat, beef, veal, lamb or pork
- Cold buffet platter of fish and/or shellfish
- Cold buffet platter of poultry
- Cold buffet platter of game
  - Cold buffet platters need to be a minimum of eight portions on
    the platter and one portion on a display plate.
  - The competitor must demonstrate at least three protein items,
    three garnishes, one salad (served on the side) and at least one
    appropriate sauce and one condiment, relish, etc. In addition, the end
    piece of each protein must be displayed on the platter.
- Four varieties of finger foods with six portions of each, two hot and
  two cold varieties all presented cold and one presentation plate
  containing 1 piece of each variety and related accompaniments. Finger
  Foods must weigh between 10 to 20 grams each and should be able to
  be eaten in one bite
- Four varieties of cold hors d’oeuvres with six portions of each, served
  with appropriate sauces and garnishes and one presentation plate
  containing 1 piece of each variety and related accompaniments

**Category B - Cooking, Professional, Individual**
Competitors are required to display their choice of one of Category B.
- Three different cold appetizer plates
- Three different hot appetizer plates, presented cold
- One five-course menu gastronomique for one person, prepared hot
  and presented cold, comprising of two appetizers, one consommé, one
salad and one entree, OR one appetizer, one consommé, one salad, one entree and one dessert, all with proper portions and contemporary presentations
• One lacto-ovo vegetarian four-course menu for one including a dessert

**Category C - Patisserie/Confectionery, Professional, Individual**
Competitors are required to display their choice of one of Category C.
• One buffet platter of fancy cookies, chocolates, or petit fours
• Six different individual hot or cold plated desserts
• Decorated or sculpted celebration cake
• Wedding cake
• Assorted bread display

**Category D - Showpieces, Professional, Individual**
Competitors are required to display their choice of one of Category D.
• Vegetable/Fruit
• Tallow and Saltillage
• Bread Dough
• Chocolate, Cooked Sugar, Pastillage, and Marzipan

**AWARDS CRITERIA:**
100 points gold medal with diploma and distinction
99.99 – 90.00 points gold medal with diploma
89.99 – 80.00 points silver medal with diploma
79.99 – 70.00 points bronze medal with diploma
69.99 – 60.00 points diploma
59.99 – 0 points confirmation of participation
American Culinary Cup Award - will be awarded to the individual entry the highest overall score.

Additional information for the above categories are listed within the ACF Professional Competition Manual by clicking HERE.